

ABSTRACT

The invention relates to a flour based food product comprising a thermostable α -amylase and in-situ modified starch, as well as to a process comprising the steps of making a batter by mixing at least flour, water and a thermo-resistant α -amylase and cooking the batter on at least
5 one hot surface, to the use of thermostable α -amylase to manipulate textural attributes of flour based food products, and to a method for modifying starch in a wafer without increasing batter viscosity. Preferred flour based food products are wafers, biscuits and crackers.